

Menus

Menu des Pêcheurs CHF 90.-

Tuna duet, grilled avocado, fish stock with lemongrass
and green curry



Dab fish, carrot puree with vanilla and ginger,
radish, carrot juice with olive oil



Banana and chocolate entremets

Menu des Éleveurs CHF 94.-

Half-cooked foie gras, figs and hazelnuts



Roasted Swiss poultry, cabbage and
potato puree with mushrooms



Iced lemon parfait

Menu Végétarien CHF 76.-

Butternut squash, chestnuts and orange velouté (V)



Cabbage, spinaches, chanterelles and mushrooms (V)



Clementine mousse with pistachio biscuit

Menu des Passionnés (for two, four, six, ... persons) CHF 115.-

Last order at 1:30 PM for lunch
and at 9:30 PM for dinner

Snacked scallop and scallop tartar with oyster,
tangy chioggia beetroot



Cod fish filet, cockles and razors,
fennel and artichokes



Beef fillet and confit beef cheeks, spinaches and chanterelles



Iced lemon parfait

or

Banana and chocolate entremets

or

Clementine mousse with pistachio biscuit

For all menus, extra charge for the cheese trolley at CHF 14.-

En route vers les chemins de la découverte...

Croisée des chemins (Starters)

Butternut squash, chestnuts and orange velouté (V)

CHF 26.-

Snacked scallop and scallop tartar with oyster, tangy chioggia beetroot

CHF 36.-

Tuna duet, grilled avocado, fish stock with lemongrass and green curry

CHF 32.-

Half-cooked foie gras, figs and hazelnuts

CHF 34.-

(V) vegetarian meal

In order to preserve all their quality and freshness, we would like to inform you that all our products

Are rigorously selected directly from the producers and craftsmen.

We are dependent on the market and some products may occasionally be missing,

We apologize in advance for this.

En route vers les chemins de la découverte...

Terre, Mer, Jardin (Main Dish)

Dab fish, carrot puree with vanilla and ginger, radish,
carrot juice with olive oil
CHF 46.-

Cod fish fillet, cockles and razors, fennel and artichokes
CHF 48.-

Cabbage, spinaches, chanterelles and mushrooms (V)
CHF 34.-

Beef pot-au-feu, marrow and winter vegetables,
capers-pickles dressing
CHF 40.-

Roasted Swiss poultry, cabbage and potato puree with mushrooms
CHF 46.-

Beef fillet and confit beef cheeks, spinaches and chanterelles
CHF 52.-

En route vers les chemins de la découverte...

Transalpins du Bristol (Italian dishes)

Confit lamb shank, butternut and squash risotto
CHF 54.-

Veal osso buco with dried tomatoes, butternut and squash risotto
CHF 53.-

Basil gnocchi, shrimps and parmesan shavings
CHF 35.-

Bourgogne's truffle and smoked Speck ravioli «del plin»
CHF 49.-

Conchiglie rigate pasta (wholemeal flour), cockles and razors with basil, dried tomatoes
CHF 39.-

*For more information about allergens in our dishes
please contact our head waiter*

En route vers les chemins de la découverte...

Venelle des douceurs (desserts)

Iced lemon parfait
CHF 18.-

Banana and chocolate entremets
CHF 18.-

Clementine mousse with pistachio biscuit
CHF 18.-

Coffee tiramisù, espresso ice-cream
CHF 15.-

Apple tart, caramel ice-cream
CHF 15.-

Cheese trolley
CHF 18.-



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Origin of the meat:

Foie gras: France

Beef: Switzerland

Veal: Switzerland

Poultry: Switzerland

Lamb: Ireland, New-Zealand

Origin of the fish:

Oyster: France

Scallop: North-East Atlantic

Cockles: North-East Atlantic

Razors: North-East Atlantic

Tuna: Indian Ocean, Pacific Ocean

Cod: North-East Atlantic

Dab fish: North-East Atlantic

Shrimp: West Central Pacific. Vietnam

